

DINNER MENU
2 Course \$52 ~ 3 Course \$62
(V) Vegan (VG) Vegetarian (GF) Gluten Free (DF) Dairy Free
ENTREES

Escargots de Bourgogne ~ French snails in garlic-parsley butter, served with crispy bread. Experience the taste of France with this classic appetizer. (GF Available)

Acclaimed Duck Liver Pâté ~ A timeless French dish. Enjoy prunes in a cognac red wine reduction served with salad and bread. (GF Available)

Macedoine de Saumon ~ Delicately poached salmon paired with vegetables and creamy aioli, served with bread and salad. (DF) (GF Available)

Soupe of the Mood ~ ask your lovely staff for the mood of the chef

Salade Waldorf à la Française ~ A fusion of Blue Cheese Nougat with a modern Waldorf salad, topped with a beetroot dressing. (GF Available)

PLATS

Troy's Renowned Beef Eye Fillet ~ A Che Bon classic, accompanied by golden house-cut fries, fresh salad, and a creamy mushroom sauce. (GF)

***Price increased by \$10 to ensure continued availability, thank you for your support.**

Bouilla Bon ~ A medley of white fish fillet, mussels, and prawns simmered in a fish broth reduction. Served with creamy potato mash. (GF)

Canard à l'Orange ~ A French delicacy featuring duck in a tangy orange sauce, paired with creamy carrot mash. (GF)

Tartare ~ Japanese-style, raw tender beef infused with miso, wasabi, and sesame oil. Accompanied by a salad and house-cut golden fries. (GF) (DF)

Vegan Delicacy ~ Tomatoes stuffed with a classic ratatouille, paired with quinoa, and caramelized eggplant, topped with a capsicum coulis. (GF) (V)

Wild Barramundi ~ Complemented with rice and creamy pumpkin, topped with a Caribbean dressing. (GF) (DF)

DESSERTS

Vanilla Crème Brûlée ~ Chef's grandmother's recipe (GF)

Gateau au Chocolat ~ French chocolate cake featuring vanilla and rum whipped cream (GF)

“Anna's Lemon Gateau” ~ Zesty lemon flavours accompanied by caramel and a hint of rosemary whipped cream.

Soft coconut pudding ~ served with roasted and flambe pineapple trick pineapple coulis

SIDES ~ Fries \$8 Salad \$7 Veggies \$8 Garlic Bread \$6/\$8